

Ozone Sanitation for Restaurants



Ozonated water can be used in restaurants to wash off fruits, vegetables, and meat prior to preparation . It can also be used to sanitize cutting board, countertops, equipment, floors, walls and hoods.





**Ozone is a powerful and useful tool
in the battle for food safety.
Why risk closure and ruining your
good name? You can't afford it!**



REFERENCES

Organic Consumer Association. "Ozone may stop bacteria on produce better than food irradiation, washing." TB & Outbreaks Week. 25 June 2002.

"Safe Produce." Food Safety Insights: Food Service News & Resources. May 2004.

Bricher, Julie Larson. "Technology Round-Up: Innovations in Microbial Interventions." Food Safety Magazine. April / May 2005.

45 Whitney Road, Mahwah, NJ 07430-3170, Tel: 201-848-7676, www.Ozone-Systems.com